

COCKTAILS

JORDAN'S CRUSH 15.
stoli raspberry vodka, three olives cherry vodka, pineapple & orange juices

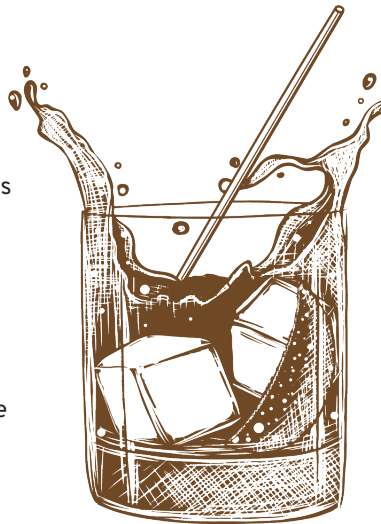
ZOMBIE SANGRIA 14.
torrontes wine, rum, passion fruit

SMOKED BLACK MANHATTAN 24.
bourbon, averna amaro liqueur, walnut bitters

M THE JUMPMAN 19.
cincoro blanco, mathilde pear, st-germain, lemon, butterfly pea flower tea, egg white, walnut bitters

PIÑA & SPICE 14.
tequila, ancho reyes, lemon, pineapple, agave

M AIR-SPRESSO MARTINI 23.
cincoro reposado tequila, espresso, licor 43, ancho reyes liqueur



CINCOMARG 18.
cincoro blanco tequila, lime, agave, dry curaçao

M CINCORO FLIGHT 34.
blanco, reposado, añejo
add extra añejo +99

SPIRIT - FREE

STRAWBERRY LEMONADE 6.
muddled strawberries, fresh squeezed lemon juice, simple syrup

PIÑA COLADA 10.
botanicals, coconut cream, pineapple juice, lime juice

DAIQUIRI 10.
botanicals, orange juice, lime juice, orgeat syrup

THE TRIANGLE OFFENSE

59.

GARLIC BREAD | NUESKE'S DOUBLE SMOKED BACON | CRAB CAKE



ICONIC STARTERS

M GARLIC BREAD 12.
crispy ciabatta stacked and topped with our rich, creamy roth käse blue cheese fondue

M NUESKE'S DOUBLE SMOKED BACON 19.
thick, double-cut slab bacon, caramelized with maple syrup (gf)(df)

M CRAB CAKE 36.
jumbo lump crab, meyer lemon aioli (df)

CALAMARI 17.
rhode island calamari, grilled lemon, spicy marinara, creamy horseradish

WAGYU MEATBALLS 19.
three meatballs, housemade ricotta, marinara, grilled ciabatta

SHRIMP SCAMPI 22.
garlic herb butter, arugula, grilled ciabatta

SOUPS & SALADS

CORN & CRAB CHOWDER 17.
blue crab, yukon gold potatoes, thyme

CARAMELIZED ONION SOUP 12.
creamy broth, gruyère & mozzarella cheese

CAESAR SALAD 12.
romaine hearts, olive oil croutons, grana padano, eggless dressing

M MJ'S CHOPPED SALAD 14.
bacon, blue cheese, tomato, pickled onion, cucumber, house vinaigrette

KALE SALAD 13.
goat cheese, candied pecans, honeycrisp apples, cranberries, lemon vinaigrette (gf)

TOMATO & BURRATA 19.
balsamic, basil, lemon oil, grilled ciabatta



M MJ'S FAVORITES

**CHEF DE CUISINE SAUL RAMIREZ
GENERAL MANAGER DEB MACLEAN**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. please advise your server of any food allergies you may have before ordering



CLASSIC STEAKS

M FILET MIGNON {10oz.} 59.
béarnaise butter (gf)

KC STRIP {18oz.} 69.
45-day dry-aged, garlic butter (gf)

BONE-IN RIBEYE {23oz.} 75.
pickled onion (gf)(df)

TOMAHAWK RIBEYE {32oz.} 115.
bordelaise sauce (gf)

ADD-ONS

BLUE CHEESE CRUST 5.

GARLIC SHRIMP (gf) 16.

LOBSTER TAIL {8oz.} 35.

STEAKSMANSHIP

Steaksmanship is our signature meal experience for groups of two or more featuring a selection of our finest cuts, cooked to perfection, and selected from Michael Jordan's personal favorites.

STEAK FLIGHT 169.

filet mignon {10oz.}
prime ny strip {14oz.}
prime 45-day dry-aged ribeye {16oz.}

LEGENDARY FLIGHT 223.

filet mignon {10oz.}
prime ny strip {14oz.}
prime 45-day dry-aged ribeye {16oz.}
lobster tail
garlic shrimp

PRIME CUTS

M DELMONICO {16oz.} 78.
usda prime 45-day dry-aged,
balsamic ginger jus (gf)(df)

NY STRIP {14oz.} 65.
usda prime, smoked sea salt (gf)(df)

WAGYU NY STRIP {10oz.} 89.
mishima five star beef, black garlic ponzu

HAND-CUT RIBEYE {16oz.} 65.
usda prime, red onion confit

PORTERHOUSE {24oz.} 85.
usda prime, garlic confit, grilled lemon (gf)

ENTRÉES

ROASTED HALF CHICKEN 37.
miller's amish chicken, herb marinade,
grilled summer vegetables (gf)(df)

M BERKSHIRE PORK CHOPS 37.
big shoulders coffee rub, fingerling potatoes,
woodford reserve bourbon-brown sugar glaze (gf)(df)

PRIME STEAK FRITES 39.
usda prime, herb butter, hand cut fries (gf)

CRAB CRUSTED FILET 67.
6oz. filet mignon, shrimp scampi

SHORT RIB TRUFFLE PASTA 49.
red wine braised short rib, fettuccine, truffle butter

SIDES TO SHARE

HAND-CUT FRIES 8.
cooked in beef fat (gf)(df)

BROWN BUTTER MASHED POTATOES 9.
yukon gold potatoes (gf)(df)

M FOUR CHEESE MAC 12.
baked with a cheese cracker crust

STIR FRIED GREEN BEANS 10.
sweet chili, lemongrass soy (df)

M CHILI LIME CORN 10.
queso fresco, pickled red onions (gf)

SEAFOOD



SEAFOOD FETTUCCINE 36.
sea scallops, shrimp, spicy marinara

MISO GLAZED SALMON 39.
faroe island salmon, wok fried vegetables,
ginger-soy reduction (df)

SHRIMP & GRITS 33.
blackened butter, cheddar grits

SEARED SEA SCALLOPS 42.
creamed sweet corn, nueske's bacon, cherry tomato, basil (gf)

LAKE SUPERIOR WHITEFISH 39.
caperberries, preserved lemon, brown butter,
fingerling potatoes, marcona almonds (gf)

BACON & CHEDDAR MASHED POTATOES 12.
horseradish cream, chives (gf)

ROASTED GARLIC MUSHROOMS 13.
button & cremini mushrooms, garlic-bordelaise butter (gf)

ASPARAGUS 14.
smoked lemon vinaigrette, candied pecans (gf)(df)

TRUFFLE FRIES 12.
grana padano cheese, white truffle oil (gf)